



WHAT'S ON THE MENU?

Welcome

We're Miquill, a small catering business that loves food! We take our role as the caterer at your child's school very seriously and want all children to enjoy a fabulous meal each day. All food is freshly prepared every day.

We want all children to enjoy a meal. If your child has an allergy or special diet requirement we will try our best to accommodate a meal for them.

Our mission

We want to give every child a nutritious meal that fills them up and that they love to eat. We want to give them a food experience that rivals the high street and teaches them about different flavours and cuisines from around the world! Lunchtime is a really important time of the school day - it allows your children to relax and socialise and gives them the energy to get through their afternoon classes. We take pride in making this important part of the day the best it can be.

Our menus

Your menu features meat and vegetarian choices which are all freshly cooked with love. We source top quality ingredients from regional farmers to make sure everything that goes into our meals is fresh, environmentally friendly and of course, delicious.

Your child's health plays a huge role in the way we develop menus and cook our food. We meet the Government's standards when it comes to food in schools and our menus are analysed to check they are balanced and healthy. We have a commitment to healthy, sustainable meals.

- We source locally and seasonally wherever possible including fruit, vegetables, dairy, meat and bakery items
- We only use Red Tractor assured meat and MSC assured fish
- We don't use undesirable additives, and limit the amount of fat, salt and sugar in our meals
- We enrich our recipes with fruits & vegetables - even where you wouldn't expect, such as in carrots in our sauces or fruit in our brownies
- We use whole grains in most cases as they are better for your child's health.

Special dietary requirements

If your child has been advised by a GP or other Healthcare Professional to follow a specific medical diet due to allergies or otherwise, please contact the school office in the first instance so that we can find the best solution for your child.

All allergen information relating to our menus is available on request.

Free school meals

The Free School Meals scheme is a fantastic initiative by the Government to ensure that all children are able to eat a delicious, nutritious and filling meal each and every day.

Please contact the school office to discuss the application process.

Research by the Children's Food Trust showed that school meals are consistently more nutritious than packed lunches, giving the children who eat them a better foundation for good health.

Learning about healthy eating

All our menus are created to be balanced and healthy. We have a nutritionist who checks our menus to be absolutely sure that we meet this goal.

However, we know that it's not enough to just give your children healthy food; we want to also teach them about how to live a healthy lifestyle. We make sure that we talk to and engage with the pupils in our schools to show them how important it is to eat good food.

We often hold assemblies and talks to do this but we can even organise fun events like smoothie bike days, cooking classes and competitions. Most importantly, we need to stop the stigma that healthy food is bland and boring. Our delicious meals are full of flavour so we're sure your children will love eating our healthy lunches.

0800 0436604
www.miquillcatering.co.uk
infor@miquillcatering.co.uk



DINE WITH MIQUILL						
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	DINE Main Meal	Chicken Goujon Bun With fresh salad And herby diced potatoes	Meatball Pasta Pork meatballs served with spinach- tomato sauce and penne pasta	Roast Beef With Yorkshire puddings, Steamed carrots and mini roasties	Sausage Roll Freshly made sausage roll served with beans and diced potatoes	Fish and Chips Lightly breaded fillet of fish with chips and peas
	DINE Vegetarian Meal	Vegetable Bean Burger Served in a bun with fresh salad and herby diced potatoes	Quorn meatball pasta with spinach- tomato sauce and penne pasta	Quorn in the Hole Quorn sausage in a Yorkshire pudding with crispy roast potatoes and gravy	Shepherdess Pie Quorn shepherd pie served with vegetables	Vegetable Bake Fresh vegetable pasty served with chips and peas
	Desserts Dessert choices	Apple flapjack	Fruit Yoghurt	Banana Loaf Fruity banana bread cake	Ice Cream	Carrot and Pineapple Muffin
<p>Jacket Potatoes with a choice of toppings are available every day, except on a Wednesday</p> <p>Seasonal vegetables, a salad bar, a choice of desserts including the dessert of the day, yoghurt and fruit are available each day.</p>						
<p>This menu will be served on the following weeks: 30/08/2021 20/09/2021 11/10/2021</p>						

Week 1 Menu

Each day there is a vegetarian option available for pupils.

For lighter options, we have jacket potatoes, salad, yoghurt and fruit available daily.

Allergens & Special Diets

If your child has any dietary requirements, please get in touch with the school reception so we can provide menus to meet their needs. We can cater for a wide variety of special diets including gluten-free, medical diets and more.

We have a nut-free policy in all of our kitchens.

Our teams are fully trained to cater for special diets so you can be confident that your child's needs will be met safely.

All allergen information for every dish we serve is available on request from the kitchen team so do get in touch if you would like more information.

NO PLANET B

Sustainability is one of our core values - we recognise that our activities can affect the environment and so we make sure that everything we do minimises our impact. We believe that lots of small changes can add up to make a big difference and so we have a multi-faceted approach including:

- Using environmentally friendly cleaning chemicals and disposables wherever possible across all our sites.
- Phasing out single use plastics and giving preference to products made of recycled materials
- Reducing food miles and carbon output by selecting local suppliers wherever possible
- Conscious consumption - providing low impact food choices such as plant based proteins, seasonal fruit and vegetables and zero waste recipes.



GOING GREEN

Playing our part to care for the environment!



FARM TO TABLE

Supporting regional farmers!

